

National Canners Association

WASHINGTON, D. C.

Information
Letter



For N. C. A.
Members

Membership Letter No. 70.

June 28, 1924.

Processing of Peas and Lima Beans.
Use of "Maine Style" corn Labels.
Investigation and Suspension Docket No. 2157.
Defendant Wins in Ptomaine Poisoning Damage Suit.
Iron Sulfide Discoloration in Canned Peas.
Use of Term "Baked Beans" on Labels.

Processing of Peas and Lima Beans.

Circular 11-L, treating of this subject, is now in press, and will be distributed to the members of the National Canners Association who pack these products during the next few days. It supersedes Circular 5-L, on "The Processing of Peas", which was published a year ago.

During the last season, it has been found that the processes suggested in Circular 5-L are sufficient for sterilization, but that some changes in the processes were advisable, because of variations in processing equipment and details, as carried out under working conditions. It has been found that processing peas in No. 10 cans, at temperatures above 240° is inadvisable, because of the strain placed on the can. It has also been found that processing peas in No. 2 cans at higher temperatures than 250° is inadvisable, because the time of processing at that temperature is so short that variations likely to occur in retort management may lead to under-sterilization on one hand, or to the production of a scorched flavor on the other.

It has also been found that many canners prefer to use a temperature between 240 and 250°, in order to obtain the product most satisfactory to them with the material and under the conditions they employ. For instance, some canners find that processing peas more than 30 minutes damages the appearance or quality of the product and the cook of 40 minutes at 240° which the Research Laboratory has recommended, and which many commercial canners are using, is not satisfactory to them. It is found, however, that the retort temperature can be slightly increased, and peas in No. 2 cans cooked 30 minutes at 244° without damage to the quality. It is of interest to know, as brought out in Circular 11-L, that this cook is equivalent to 40 minutes at 240°.

Use of "Maine Style" Corn Labels.

Attention is called to the fact that the Bureau of Chemistry is refusing to extend the time on the use of corn labels bearing the term "Maine Style" unless the corn was actually packed in the State of Maine. Several requests for extension of time for the use of such labels have been made lately and it has come to the attention of the Association that all were refused. It would appear necessary, then,

that canners who have such labels on hand which they desire using on corn packed outside the State of Maine must of necessity have the words "Maine Style" eliminated.

Investigation and Suspension Docket No. 2157.

There was filed with the Interstate Commerce Commission by F.L. Speiden, Agent, a tariff containing schedules proposing certain increases in rates for the interstate transportation of canned foods and iron and steel articles. The operation of the said schedules has been suspended by order of the Interstate Commerce Commission and the use of the rates, charges, regulations, and practices therein stated are deferred on interstate traffic until the 16th day of October, 1924.

Hearings on the above have been assigned for June 30th, 1924, 10 a.m., Hotel Gibson, Cincinnati, Ohio, before Examiner Disque.

Defendant Wins in Ptomaine Poisoning Damage Suit.

Recently, a manufacturer of grape juice was sued for \$100,000 for death alleged to be caused by ptomaine poisoning from bottled grape juice. In spite of the fact that the presiding judge held that the finding of an impure or unwholesome article of food on the market in a sealed container raised a presumption of negligence on the part of the manufacturer, the jury brought in a verdict for the defendant, as he was able, through scientific testimony, to show that it would be virtually impossible for ptomaine poisoning to form in grape juice.

Iron Sulfide Discoloration in Canned Peas.

If a can of peas is opened the day after it is processed, a number of spots resembling iron rust will often be found on the inside of the portion of the can that was stored uppermost, that is, on the top of the can, or the upper part of the body, according as it was stored on end or on the side. This is due to the combination of free oxygen with the iron of the tin plate.

On longer storage, these spots will gradually darken, due to formation of iron sulfide by reaction with the sulfur of the peas, and within a week or ten days after canning, they will be entirely black. At this period, they will be quite conspicuous. With continued storage, however, they will gradually become less and less conspicuous, until they are scarcely noticeable. After several months storage, these black spots tend to scale off in particles so small that they escape observation.

This is doubtless familiar to the majority of pea canners, but it usually happens, during pea canning season, that some canners observe it for the first time, and are unduly alarmed regarding it.

Use of Term "Baked Beans" on Labels.

The formal ruling of the Board of Food and Drug Inspection on the question of the use of the term "baked beans" was published on page 10 of Bulletin 88-A. To quote from that opinion, "The term 'baked beans' should be applied only to a product which has been cooked by a process of dry heating sufficient to produce the characteristic color and flavor."

The following quotation from a letter written by the Bureau of Chemistry some time ago expresses a little more fully and clearly the Bureau's views on this subject:

"The term 'baked' in the Bureau's opinion should be restricted to products prepared by a process of dry heating in open or unsealed containers. The ordinary process of commercial sterilization employed in the canning of foods in which the food is heated in an hermetically sealed container does not constitute baking. If a product be actually baked in an open container by dry heating, then sealed in the same container or transferred to another container and sealed, the product being finally processed, as in the usual commercial process for canning foods, the Bureau, with its present information, can see no objection to its designation as 'baked'."

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